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(71) Applicant (for all designated States except US): **BURCON NUTRASCIENCE (MB) CORP.** [CA/CA]; 1388 Waller Avenue, Winnipeg, Manitoba R3T 1P9 (CA).

(72) Inventor; and

(75) Inventor/Applicant (for US only): **HIRON, Shelley** [CA/CA]; 389 Lindenwood Drive W., Winnipeg, Manitoba R3P 2J7 (CA).

(74) Agent: **STEWART, Michael, I.**; Sim & McBurney, 6th Floor, 330 University Avenue, Toronto, Ontario M5G 1R7 (CA).

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(54) Title: **CANOLA PROTEIN ISOLATE FUNCTIONALITY III**

(57) Abstract: A canola protein isolate having a protein of at least about 90 wt% (Nx 6.25) is employed as an at least partial replacement for at least one component providing functionality in a food composition. The canola protein isolate is a dried concentrated supernatant from the settling of a solid phase of a dispersion of canola protein micelles.

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